



Niepoort Conciso 2012

In September 2012, during two rainy days in the Douro Valley, which forced to stop the harvest, Dirk Niepoort went to the Dão region to see a very old, almost centenarian vineyard. This vineyard, facing east to the slopes of Serra da Estrela, carefully tended by an old farmer, was in the perfect moment to be harvested. An old vineyard in soil of granite, with mixed varieties was almost like love at first sight. After a healthy discussion, we were able to buy the grapes and harvest on that same day. With the help of our friend Álvaro de Castro, from Quinta da Pellada, the grapes were vinified in lagar (wine press). Conciso is our interpretation of a fine and elegant Dão, without heavy fruit, and that shows the full potential of an old vineyard.

VINIFICATION

The wine was vinified in lagar (wine press), with a long-lasting maceration, but practically with no extraction, and were used 50% of the stems. It fermented for 27 days, and then aged for 20 months in an old 250L barrel at Quinta de Baixo. The wine was bottled without filtration or collage.

TASTING NOTES

Conciso 2012 is light in color with shades of violet. Shows a very fresh aroma with hints of spices and some floral. Deep and complex, with an intense mineral profile, feeling that comes from a cold region. The palate is harmonious, with a good balance acidity/alcohol. The tannins are fine and delicate, its middle concentration structure and the mineral freshness make this wine a very easy to drink one, but with a huge complexity. A light, elegant and very fresh wine, with a long aftertaste, based on mineral and wild berries notes. Far from the heavy and powerful wines, it was created a very delicate and fine wine, with plenty of life ahead.

TECHNICAL INFORMATION

PRODUCER Niepoort Vinhos S.A. REGION Dão WINE COLOR Red SOIL TYPE Granite
AVERAGE VINE AGE 80 and over 100 years GRAPE VARIETIES Red: Baga (40%), Jaen (30%), others (30%)
VINES PER HA 4500 PRUNING METHOD Gobelet and others ALTITUDE (M) 600
HARVEST PERIOD 16 September 2012 HARVEST METHOD Hand picked MALOLACTIC Barrel
FERMENTATION Lagar (wine press) with 50% of stem BOTTLED June 2014
AGEING 20 months in a 250L old barrel RESIDUAL SUGAR (G/DM³) 0.7 ALCOHOL (%) 12.5 PH 3.53
TOTAL ACIDITY (G/DM³) 5.36 VOLATILE ACIDITY (G/DM³) 0.62 FREE SO₂ AT BOTTLING (MG/DM³) 13
TOTAL SO₂ (MG/DM³) 25 VOLUMIC MASS (G/CM³) 0.9912 PRODUCTION 3,300 bottles
FOOD SUGGESTIONS Traditional dishes, game dishes, duck rice. LAST UPDATED 2023-05-05